

AROUND THE HOUSE

LITTLE THINGS OF MORE OR LESS IMPORTANCE.

Cheap Method of Renovating Old Chairs—Good Home-Made Clothes Closet—Convenient Shelf for the Pantry.

Cheap Upholstering.—To renew the seat of the old chair which has worn out and you do not consider it is worth having recaned; First, remove all small pieces of cane left in holes; then use the stout brown cord which the economical housekeeper saves or picture wire, and tie the cord or wire in one of the holes at the side of the chair and cross to the opposite side and then through into the next hole and back to the other side until it is finished; then begin from the front and weave in and out to the back. When it is done, if you do not think it is strong enough, tack two strips of webbing from front to back and side to side. If you have not curled hair use excelsior to make a padding after first covering the strips with a piece of cloth to keep the padding from falling through. Cover with whatever you wish, leather, tapestry or velvet, and tack down with brass-headed tacks.

Home-Made Clothes Closet.—Take a pine strip of the desired length, another strip the desired width of the closet, each strip one inch thick and three inches wide. Nail these strips to the joists in the ceiling with tennypenny nails in the corner of the room where the closet is wanted. Shelves can be put on the side wall or end wall, or both places, and clothes hooks and hangers can be fastened to shelves and wall. Drape a curtain of any desirable material to the outside of the pine strips to inclose the closet.

Shelf in the Pantry.—If placed just below the lowest shelf a narrow shelf in the kitchen cupboard will be found a great convenience. It should be made from a board as long as the cupboard, but only four inches in width; rest it on cleats or four flat screw eyes, using two at each side of the cupboard. This shelf may be used for holding small jars, bottles and spice boxes.

Home Builder's Suggestions.—When building a house, if the hot water boiler is placed in the bathroom it will give its warmth where most needed instead of in the already overheated kitchen.

Have a trap opening in the roof, operated by an iron rod that extends down into one of the rooms. This admits of a thorough ventilation of the attic, releasing the accumulation of hot air next the roof.

Each room below the attic may have an iron shutter ventilator that opens and closes by means of two hanging brass chains.

Prevent Dust from Furnace.—If users of hot air furnaces will tack a piece of coarse burlap over the cold air duct on the outside of the house they will be astonished at the amount of dust, smoke and soot it will keep out, to the advantage of walls and curtains. Brush the burlap frequently; it will need it.

Proper Place to Burn Garbage.—Put garbage in the middle hole in front of your coal range, not in the fire and not by the stove pipe. After it is burned shovel it out and empty with the ashes or use as a fertilizer in the garden.

Bow Knots.

Two eggs, one-third cup sugar, one tablespoonful melted butter, one tablespoon milk, one-fourth level teaspoon cinnamon, one-eighth level teaspoon mace, one-fourth level teaspoon salt, one level teaspoon baking powder, flour. Beat the eggs until light and add the sugar, butter and milk. Sift together one cup flour, the cinnamon, mace, salt, and baking powder. Add to the mixture with enough more flour to make a stiff dough. Roll out thin; cut into strips and form into bow-knots. Brush over with beaten egg and fry in deep, hot fat. Drain on brown paper and dust with sugar and powdered nuts.

Utilizing Old Stockings.

When stockings become undarnable make them save dishcloths.

No, do not be horrified, not to wipe the dinner plates, but to use as holders for hot pans in lieu of tea towels.

Cut off the feet of the stocking and stitch across on the machine. Turn inside out, fold and turn back the leg so that the hem reaches the cut end. Stitch across on the machine and turn inside out so the seam comes on the inside.

Now fold back the second time, overcast the edges together and fasten a loop to the center for a hanger and you have a convenient holder that if kept on a nail by the range is ever handy.

Hot Ham Sandwiches.

Cut thin slices of white bread and spread half of them with soft butter and the remaining half with finely chopped ham. Press the slices together and remove the crust. Beat one egg slightly, add one-half cup milk and strain over the sandwiches. When moistened place them in a hot frying pan containing two level tablespoons of butter. Brown nicely on both sides and serve at once.

Turnip Soup.

Pour the water in which turnips have been boiled into soup kettle. In preparing a quantity sufficient for six plates add half a cupful of beef stock, salt and pepper, a few slices of turnip diced, a quarter of a cupful of finely chopped celery, a few slices of onion, and half a cupful of boiled rice. Serve very hot.

NEW STYLE OF OMELET.

Add This to Your List of Breakfast Dainties.

Sift together a scant gill of flour and one and a half tablespoons powdered sugar; also a pinch of salt. Stir smooth with one-half pint cold milk. Strain and add one-half lemon rind, and cook to a thick paste which will free itself from the sides of the pan. Cool it a little and add five whole yolks one by one. Then stir in very gently the stiffly beaten whites of six eggs. Put into the omelet pan two tablespoons butter, melt it, and pour in the omelet, and turn out the gas flame. Let it stand three minutes, then put in the oven from eight to ten minutes till the top begins to dry. Butter a large piece of paper, put it on a tin cover, and invert the omelet pan on it, turning out the omelet. In the pan heat another tablespoon butter, slide the paper into the pan, omelet up, and put in the oven five or six minutes more. Heat a large jar of apricot jam or orange marmalade. Remove the omelet from the pan, fold it, and, lifting it up very gently, fill it with the warm jam or marmalade. Sprinkle the top with powdered sugar and glaze on the grill.

TO KEEP ROOMS "PICKED UP."

Use of Scrap Baskets Will Save Much Time and Labor.

Have a scrap basket in each room. By so doing you will find that even the children will drop scraps of paper and waste matter into them. You will be saved the countless steps to the kitchen stove, or wherever is the final receptacle of your rubbish that you are accustomed to make. You will be relieved of the tiresome task of bobbing up and down picking up the little pieces of thread, scraps of paper, bits of lint and dirt that are unconsciously dropped upon the floor or table for the want of a place to put them. Then when you tidy up in the morning you can start right in with your sweeping and dusting without first going through that awful "picking up" ordeal. Take one scrap basket and empty all others into it and dispose of it all at once. Very simple scrap baskets may be made by cutting out pieces of cardboard and covering with pretty wall paper or cheap denim and tying together with ribbons.

FOR HOP YEAST CAKES.

Easy Way to Have Useful Material Always on Hand.

Boil two handfuls hops in two quarts water until reduced to three pints. Strain the liquor and return to the pot. Thicken with one cupful of wheat flour mixed smooth with a little cold water. Let boil three or four minutes, then add six medium-sized potatoes, freshly boiled and mashed. Let the whole stand until lukewarm, then strain, add a cupful good yeast and set where it will keep lukewarm. When frothy, add a tablespoonful salt, stir in a little wheat flour and enough Indian meal to enable you to roll dough about an inch thick.

Cut into small round cakes, spread on shallow platters and dry in a shady airy place. Turn twice a day while drying. When perfectly dry and hard, put in a paper or cloth bag, tie tightly, and hang in a cool, dry place. When you wish to use them for bread, soak in lukewarm water until soft. One will be sufficient to make three or four loaves of bread.

Tea Punch.

Put four tablespoonfuls Ceylon, English breakfast or green tea into a bowl, turn over it a quart of boiling water, cover and let it infuse on the back of the stove for ten minutes. Strain, add two pounds of sugar, let dissolve and boil for three minutes; then set aside for several hours. Two hours before serving the punch add the juice of half a dozen lemons and three oranges, a can of shredded pineapple and another of preserved strawberries or cherries pitted. Add a pint of grape juice, two large bananas sliced; half a dozen oranges, sliced, and a teaspoonful each bitter almond, vanilla and rose water. Just before serving add three quarts mineral water and pour over a block of ice in the punch bowl.

Baked Veal Steaks.

Order a slice of veal, cut three-fourths of an inch thick. Butter a dripping pan and sprinkle it with salt and pepper and a bit of finely chopped onion. Lay the steak on this. Sprinkle the top with salt, pepper, chopped onion, and a few bits of butter. Bake for 30 minutes in a moderate oven. Remove to a hot platter. Add to the pan two level tablespoons of butter. When melted add two tablespoons of flour and stir in gradually one cup and a quarter of boiling water. Season with salt and pepper, cook three minutes, then strain it over the veal. Garnish with parsley.

Yellow Fashionable.

An unusual number of yellow dresses are shown among the exclusive winter designs, a fact which is accounted for by the French love of things artistic. They say that yellow is the color of artists, and certainly it could not be used more effectively on canvas or palette than it is employed by the best dressmakers of Paris.

Vanilla Wafers.

One-third cup butter, one cup sugar, one egg, 1 1/4 cups milk, two cups flour, two tablespoons baking powder, one-half teaspoon of salt, two tablespoons vanilla. Cream the butter, add sugar and egg, well beaten, and milk and vanilla. Add dry ingredients to liquid. Roll thin, cut and bake in hot oven.

USING "LEFT-OVERS"

ECONOMICAL WAYS OF PREPARING SCRAPS.

Dainty Dishes That May Be Fashioned from Small Portions of Food Not Consumed at the Daily Meals.

At this time it will be an economy for every housekeeper to know how to use the small portions of food that may be left from breakfast, luncheon or dinner. The amount of food needed cannot always be estimated exactly. No matter how carefully we may plan each meal, appetites will vary and tastes differ. Unless we use up and make over from day to day the refrigerator will be full of odds and ends. Many a dainty luncheon dish can be prepared from "left-overs." Never place cold bits on the table in an unattractive manner. The easiest way of disposing of remnants is to turn everything into the garbage can after each meal, but this is an extravagance. The housekeeper should visit the refrigerator every day before going to market, to see how far the cooked food left over will go towards the next meal. It is often more economical to use the "left-over" without any additional material, and this can be done by taking a little pains to serve it in an attractive manner. Even if there is only enough for one or two persons, there will be some one who will relish the remnant. Of course this does not apply to a meal at which guests have been specially invited. A luncheon served for only two, however, should be just as dainty as the most formal function. A napkin spread on the bare table is sufficient when time is of great value. No matter how large our income may be it is wrong to throw away or waste food that can be made to serve some good purpose.

As many "left-overs" require the addition of a sauce or gravy to make them appetizing, we give the following recipe for cream sauce: Melt one tablespoonful of butter in a saucepan. When melted stir in quickly a heaping tablespoonful of flour. Add gradually one cupful of hot milk or cream, or white stock. Stir constantly as it thickens. For vegetables, add salt and pepper; and for fish or meat, season to taste with a little onion, chopped parsley, cayenne, curry, celery, lemon juice, capers or mushrooms. To make the sauce richer, stir in as it is taken from the fire a beaten yolk of egg or two hard-boiled eggs chopped fine. Use cornstarch or double the amount of flour when you wish a very thick sauce.

New appetizers or relishes are now being served with afternoon teas and dinners. The foundation is a piece of stale bread about an inch thick and two inches long which has been browned in butter. The bottom of a hot pan should be merely covered with butter and the bits of bread fried on one side and then turned until both sides are a delicate brown. Then they are laid on clean paper to absorb the grease. These are spread with different mixtures. One is chopped stuffed olives and mayonnaise, while another is chopped hard-boiled eggs, beets and mayonnaise. Colored mayonnaise, which is perfectly harmless, is used in the appetizers. Red mayonnaise may be made by stirring in pounded lobster coral, varying the quantity according to the color desired. For green drop a bunch of parsley into boiling water. In a minute it will become vivid green. Remove from the water and press into a pulp, using as much or little as one desires.

Curry.

Boil the cupful of rice, but instead of salted water cook it in weak stock of veal, chicken or mutton. The stock will be better for soup after it has served the purpose of seasoning the rice.

When the rice is tender, drain off the liquid, and pour over the rice a cupful of tomato sauce into which you have stirred a tablespoonful of butter and a teaspoonful of curry powder. Put into a saucepan and simmer while you prepare the meat.

Make a savory mince of poultry, veal or lamb; thicken with browned flour, bring to a boil, heap in the center of a heated platter and wall it in with the curried rice.

Veget Buns.

Two cups flour, one teaspoon sugar, two eggs, half teaspoon butter, one pint homemade yeast. Mix to a stiff batter with sweet milk, lukewarm. Knead into a smooth dough and raise over night. In the morning knead and roll out on the rolling board and cut with a biscuit cutter. Place in greased bread pans and brush the tops with milk after they are light enough to bake. Bake carefully in a moderate oven.

Beef Broth.

This requires two pounds of lean beef, one quart of water, pepper and salt. Cut the beef into small pieces; free from fat and skin; put it into a saucepan with cold water; simmer very gently for two to three hours; season and strain. If liked half an ounce of barley or rice may be cooked with it. A chopped onion would also make it more savory.

Oatmeal Muffins.

Soak overnight one cup oatmeal in three-fourths cup sour milk. In the morning add to above one well-beaten egg, one-half teaspoon salt, one tablespoon sugar, one-half cup flour and one-half teaspoon soda dissolved in hot water. Put in gem pans and bake in quick oven about one-half hour. This recipe makes six muffins.

THE COMING ELECTION.

How the District Will Be Divided.

The District of Columbia will be divided into twenty-two districts, as follows:

First District—All that part of the county of Washington, outside the limits of the cities of Washington and Georgetown, lying east of Lincoln avenue and Bunker Hill road.

Second District—All that part of the county of Washington, outside the cities of Washington and Georgetown, lying west of Lincoln avenue and Bunker Hill road.

Third District—All that part of the city of Georgetown lying west of High street.

Fourth District—All the part of the city of Georgetown lying east of High street.

Fifth District—All that part of the city of Washington lying west of twenty-first street west.

Sixth District—All that part of the city of Washington lying south of K street north, between Fifteenth street west and Twenty-first street west.

Seventh District—All that part of the city of Washington lying between K street north and N street north, and Fifteenth street west and Twenty-first street west, and north of N, between Fourteenth street west and Twenty-first street west.

Eighth District—All that part of the city of Washington lying north of N street north, between Seventh street west and Fourteenth street west.

Ninth District—All that part of the city of Washington lying between G street north and N street north, and between Eleventh street west and Fifteenth street west.

Tenth District—All that part of the city of Washington lying between G street north and the canal, and between Eleventh and Fifteenth streets west.

Eleventh District—All that part of the city of Washington south of canal and east of Eighth street west.

Twelfth District—All that part of the city of Washington lying between Seventh street west and Eleventh street west and between G street north and the canal.

Thirteenth District—All that part of the city of Washington lying between Seventh street west and Eleventh street west, and between G street north and N street north.

Fourteenth District—All that part of K street north, between North Capitol street and Seventh street west.

Fifteenth District—All that part of the city of Washington lying between D street north and K street north, and between North Capitol street and Seventh street west.

Sixteenth District—All that part of the city of Washington lying between North and South Capitol streets and Seventh street west, and between D street north and the canal.

Seventeenth District—All that part of the city of Washington lying between G street south and the canal, and between South Capitol and Eighth streets west.

Eighteenth District—All that part of the city of Washington lying south of G street and Eighth street west.

Nineteenth District—All that part of the city of Washington lying north of E street north, between North Capitol street and Fifteenth street east.

Twentieth District—All that part of the city of Washington south of E street north, between North and South Capitol streets and Fourth street east.

Twenty-first District—All that part of the city of Washington lying east of Fourth street east, and between E street north and E street south.

Twenty-second District—All that part of the city of Washington lying south of E street south and east of Fourth street east.

Pantry Lore.

Cover the shelves with white oil-cloth; they are so much more easily kept clean.

Keep dry supplies in glass preserve jars, labeled.

Have sewing implements at hand for dressing fowls—strong cotton, celluloid thimble, tape, twine, needle and scissors.

Keep a roll of cheesecloth for bags and strainers.

Cotton cloth for pudding and dumpling bags will be needed; also bands for binding the beef roast.

A big apron, a basin of warm water and towels are essentials.

Sugar, flour, soap and starch can be bought in large quantities at a saving, for they will not spoil.

Perishable things, like cornmeal, oatmeal, codfish, raisins, olive oil and potted and canned goods had best be purchased in small lots.

Curried Vegetables.

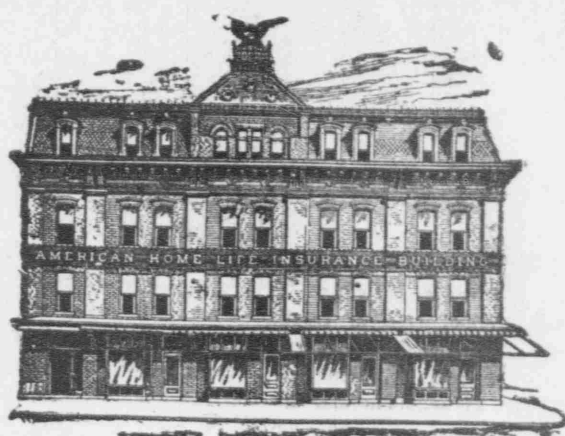
Four level tablespoonfuls butter, one-half onion sliced, four level tablespoonfuls flour, one level tablespoonful curry powder, one-half level teaspoon salt, two cupfuls hot milk, one cupful cooked peas (fresh or canned), one cupful potato (diced), one cupful turnip (diced).

Cook the onion in the butter for five minutes, but do not brown; add the flour, curry powder and salt and stir until blended. Add gradually the milk and stir until thick and smooth. Strain this over the vegetables and heat in a double boiler.

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